



# Induction Counter Wok

Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_  
 Date: \_\_\_\_\_

# Induction Counter Wok

### Models:

- GIWOK-3.5 (SH/WO 3500)     GIWOK-5.0 (SH/WO 5000)



Model GIWOK 3.5

### How Induction Works:

Although induction seems magical in how it works, there is a scientific explanation.

1. An alternating current in an induction coil produces an alternating magnetic field
2. This magnetic field is instantly transferred and concentrated to the cooking vessel
3. This concentrated magnetic energy in the cooking vessel causes it to heat up and start cooking
4. When the vessel is removed from the heat source, the induction unit automatically shuts off

### Standard Features:

- Compact table top design with stainless steel body and recessed ceramic bowl to accept wok pan
- Sloped, easy to see front panel with adjustable control
- Integral cooling rear fan with protective deflectors
- Removable, reusable easy to clean air intake filter
- 6' (1829mm) cord and plug supplied (60 cycle units only)
- "Flat Design", compact high performance electronics
- Instant energy transmission to the pan
- Available in either 3.5kW or 5.0kW
- Thermostatically controlled overheat sensor shuts the unit off to prevent damage from pans cooking dry

- Induction technology transfers heat to the pan, not to the surrounding air
- Induction coil surrounds ceramic bowl
- Innovated new technology for pan detection; RTCS (Real Time Temperature Control System) is an internal control software development matching speed, capability and performance
- Electronic output limitation continually monitors the energy transfer to the pan, helping to ensure the most efficient energy transfer possible

### Options & Accessories

- High quality induction stainless steel wok pan; 5.2 liter for 3.5 kW and 9.1 liter for the 5.0 kW unit

### Specifications:

Shall be a Garland Induction Unit model GIWOK with a total kW rating of 3.5 kW or model GIWOK-5.0 with at total kW rating of 5.0 kW. Built with a robust stainless steel casting with a recessed ceramic bowl to accept induction ready wok pan. Compact powerful electronic system for years of service. Overheat sensors help prevent damage of the unit if pan is run dry. Easy to operate, 1-12 scale, rotary switch. Units to come in 208V or 240V power (specify at time of order) with integral cord and plug.

Note: Induction cooking requires magnetic pots and pans to work effectively.



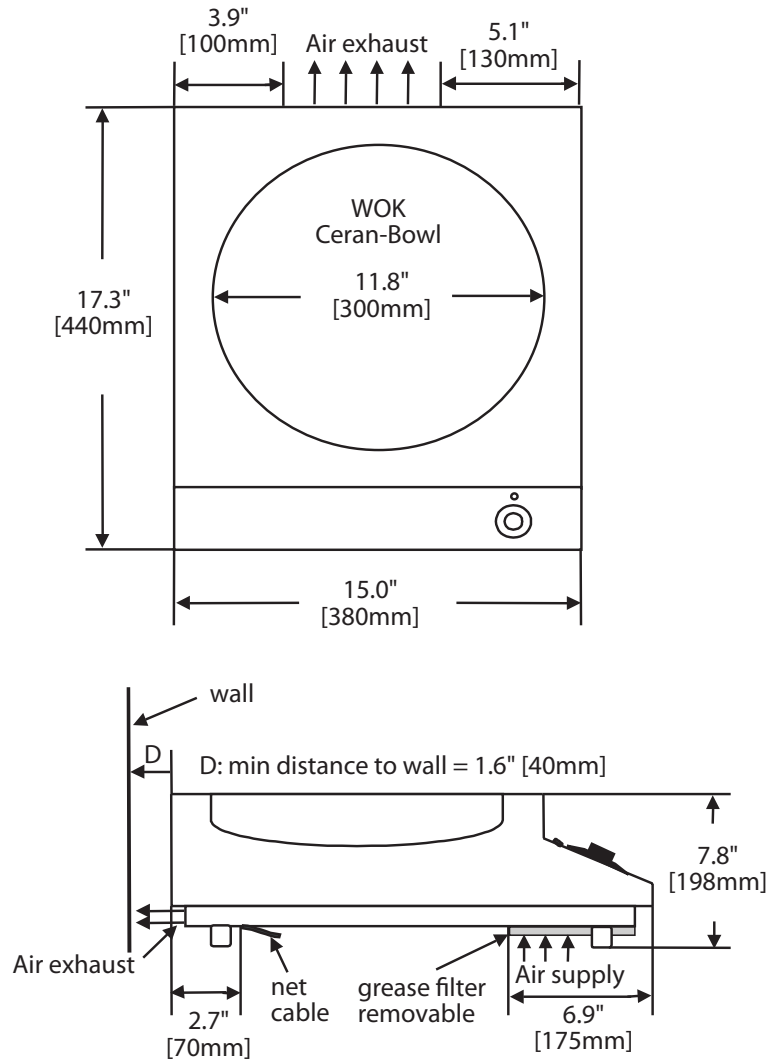
Conforms to UL-197 & NSF-4  
 Certified to CAN/CSA  
 C22.2 NO. 109 VDE EN60335-2-38

Garland Commercial Industries, LLC  
 185 East South Street  
 Freeland, PA 18224  
 Phone: (570) 636-1000  
 Fax: (570) 636-3903

Garland Commercial Ranges Ltd  
 1177 Kamato Road,  
 Mississauga, Ontario  
 L4W 1X4 CANADA  
 Phone: 905-624-0260  
 Fax: 905-624-5669

Enodis UK LTD  
 Swallowfield Way,  
 Hayes, Middlesex  
 UB3 1DQ ENGLAND  
 Telephone: 081-561-0433  
 Fax: 081-848-0041





PLUG CONFIGURATIONS:		
Model	Electrical Characteristics	Plug
<b>GIWOK-3.5</b>	208V/60Hz/1Ø 240V/60Hz/1Ø	 NEMA 6-20P
<b>GIWOK-5.0</b>	208V/60Hz/3Ø	 NEMA 15-20P

Electrical Loading:				
Model	Watts	208/60/1	208/60/3	240/60/1
<b>GIWOK-3.5</b>	3500	16 amp	N/A	14 amp
<b>GIWOK-5.0</b>	5000	N/A	14 amp	N/A

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

Form# GIWOK-3.5/5.0 (SH/WO 3500/5000) (05/07)